

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
13 October 2005 (13.10.2005)

PCT

(10) International Publication Number
WO 2005/094617 A1

(51) International Patent Classification⁷: A23L 1/314, 1/317, A23B 4/023

(21) International Application Number:
PCT/GR2005/000009

(22) International Filing Date: 1 April 2005 (01.04.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
20040100113 1 April 2004 (01.04.2004) GR

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declaration under Rule 4.17:

— of inventorship (Rule 4.17(iv)) for US only

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: METHOD OF PRODUCTION OF MEAT PRODUCTS FROM ENTIRE MUSCULAR TISSUE, WITH DIRECT INCORPORATION OF OLIVE OIL

(57) Abstract: A method for the production of meat products from entire muscular tissue with direct incorporation of olive oil and maximum possible substitution of animal fat, which is achieved by the addition of the olive oil after the extraction of the salt soluble meat proteins. This method includes the following stages: (a) tumbling of meat injected with the appropriate brine in a tumbling machine, (b) admixture of the olive oil, (c) the tumbling continues until the complete incorporation of the olive oil, (d) stuffing in casings, heat treatment and packing of the products. The meat-based products with incorporated olive oil, which are produced according to this method, provide an excellent stability from a structure point of view (consistency) and the physical and chemical characteristics of the olive oil contained in these products remain unaltered.

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INTERNATIONAL SEARCH REPORT

International Application No

PCT/GR2005/000009

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

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